

# THE WOODSPEEN

## DESSERTS

“Vanilla custard”

Elderflower lemon apricots, beurre noisette hobnob biscuit and yoghurt £14  
*Chenin Blanc, Noble Late Harvest, Joostenberg Estate, Paarl, South Africa 2021 £11*

“White chocolate peach melba”

Poached peach, caramelised white chocolate cremeaux  
raspberry sorbet £14  
*Coteaux du Layon, 1er Cru Chaume, Domaine Alexandre Cady, Loire Valley 2022 £13*

Ortega baba, macerated strawberries, lime Chantilly, sorrel sorbet £15

*Ortega, Late Harvest, Linden Estate, Boxford, Berkshire, England £7*

“Pina Colada”

Dark chocolate fondant, coconut sorbet and tuille, pineapple and malibu caviar £15  
*Recioto della Valpolicella, Brolo delle Giare, Tezza, Veneto, Italy 2017 £13*

Selection of artisanal cheeses, homemade compote

Pickles, biscuits £16

*Fonseca 10 Years Old Tawny, Douro, Portugal £8*

## FOR TWO TO SHARE

Apple tarte tatin

vanilla ice cream, fudge, vanilla custard £29

*Château Doisy Daene, 2eme Cru Classé, Barsac, Bordeaux, France 2011 £16*

Tea or Coffee £5

*Please let us know if you have any dietary requirements or intolerance.*

*A discretionary service charge of 10% will be added to your final bill.*